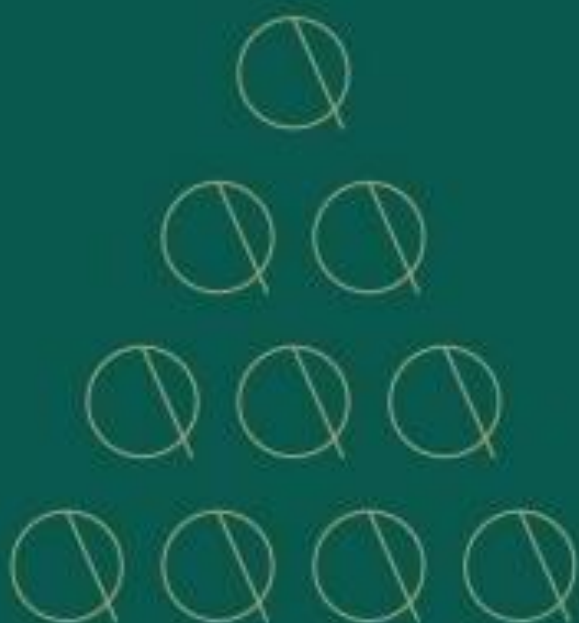


2022

2023



AUREA
WASHINGTON IRVING

CENA DE NAVIDAD



CHRISTMAS EVE

Welcome cava glass

FREIXENET ELYSSIA ROSÉ GR

Trout tartar with andalousian tropical fruits and manzanilla wine air

MANZANILLA LA GUITA

Scallops cream with confited tomato and iberian dust

MARQUÉS DE RISCAL

Capture of the day over leek and his grilled bones jus

TERRAS GAUDAS ALBARIÑO

Lamb in his broth with mellow spinach and mint rice

EMILIO MORO

Bailey's cake with almonds ice cream

FLEIXENET ELYSIA GRAN CUVÉE

Nougat and Christmas petits fours

99€ per person





NEW YEAR EVE MENU

Riofrío caviar station with mini blinis

VERMUT LUSTAU ROJO

Almadraba's captured tuna over crunchy rice

PIEDRA LUENGA AMONTILLADO ECOLÓGICO DO MONTILLA MORILES

Leeks cream with sea urchin and pine nuts

TERRAS GAUDAS ALBARIÑO 2021

Turbot over grilled eggplant and pil-pil foam

Refrescante Garnata

Garnata's refreshing Dry aged beef

tenderloin with mushrooms ragoût and

betroot dust

EMILIO MORO

Nougat lingot with minth sponge cake and artisan yogurt

MISTERIO NARANJA MOSCATEL CONDADO HUELVA

Nougats and Christmas petit fours

Lucky grapes

179€ per person



Children's Christmas & New Year's Eve Menu

STARTERS

Semi cured cheese

Ham with egg yolk garnish

Yucca & sweet potato chips

FIRST COURSE

Christmas Tree Pizza

SECOND COURSE

Iberian Pork sirloin medallions with fries and sauce

DESSERT

Snowman Ice & chocolate

*(Children under 12)

49 €





CONTACTO

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